



*Introducing
Trunkwell House
Head Chef*

Mark Allsop

Chef Mark Allsop joined Trunkwell House in September 2001 and is the culinary mastermind behind the superb fare at Trunkwell House. Linger over the menus on offer and it quickly becomes apparent that a special talent is at work.

Mark has many years experience in the industry having trained at London's "Le Caprice" & "The Ivy" and has spent time working as a Head Chef in both France and Switzerland. Mark is well travelled and this is reflected in his cuisine

Mark's approach is ever evolving and he equates much of his success to keeping things simple with careful purchasing. Mark says "A wedding meal should be well presented, tasty and above all hot, we have a wealth of quality suppliers and producers of wonderful produce today, much of it on our doorstep here in Berkshire".

Mark enjoys the diversity of food services offered at Trunkwell from fine dining in our intimate Restaurant to corporate events for 2000 guests. Trunkwell house is a unique working environment for a Chef.

We even grow some of our produce in our beautiful grounds.

*"A special thanks to Mark & his team for the fantastic food,
One table of guests told us it was the best meal they had ever had"*